



Free to the Industry: Food Safety and COVID-19 Training



For 30 years, ServSafe has been at the forefront of preparing restaurant and foodservice workers to deliver safe dining experiences. With the challenges presented by COVID-19, ServSafe has developed **FREE** courses to keep our workers and the dining public safe.

ServSafe Food Handler Online Course and Assessment

Over 2 million people have earned their ServSafe Food Handler certification and until the end of April this premier training and certification program will be **FREE**.

Two New, Free Training Videos

ServSafe has developed two new, free training videos that address COVID-19 precautions for takeout and delivery.

ServSafe Takeout

Training objectives:

- Knowing the symptoms to avoid working when sick
- Proper sanitization
- How to handle food packaging
- Delivery to guests

ServSafe Delivery

Training objectives:

- Safe package handling
- Good hygiene and sanitation for delivery transportation
- Transporting packaged food
- Safe customer contact

Find Out More at [ServSafe.com](https://www.servsafe.com)